

426/14

6, ALCOHOL,
Beer,

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1860 (1)

RECORDED



A.D. 1860, 24th FEBRUARY. N° 510.

Fermented and Spirituous Liquors.

LETTERS PATENT to Conrad Wetter, of 67, Myddleton Square, in the County of Middlesex, for the Invention of "IMPROVEMENTS IN THE MANUFACTURE OF FERMENTED AND SPIRITUOUS LIQUORS."

Sealed the 15th May 1860, and dated the 24th February 1860.

PROVISIONAL SPECIFICATION left by the said Conrad Wetter at the Office of the Commissioners of Patents, with his Petition, on the 24th February 1860.

I, CONRAD WETTER, of 67, Myddleton Square, in the County of Middlesex, do hereby declare the nature of the Invention for "IMPROVEMENTS IN THE MANUFACTURE OF FERMENTED AND SPIRITUOUS LIQUORS," to be as follows:—

This Invention has for its object improvements in the manufacture of fermented and spirituous liquors, and consists in the application of the cane or plant known as "sorgho," "sorko," or "sorco," and from the same extracts worts and wash are produced, and the same converted by ordinary processes into wine, beer, ale, vinegar, and other fermented liquors and spirit.

SPECIFICATION in pursuance of the conditions of the Letters Patent, filed by the said Conrad Wetter in the Great Seal Patent Office on the 22nd August 1860.

15 TO ALL TO WHOM THESE PRESENTS SHALL COME, I, CONRAD WETTER, of 67, Myddleton Square, in the County of Middlesex, send greeting.

Wetter's Impts. in the Manufacture of Fermented and Spirituous Liquors.

WHEREAS Her most Excellent Majesty Queen Victoria, by Her Letters Patent, bearing date the Twenty-fourth day of February, in the year of our Lord One thousand eight hundred and sixty, in the twenty-third year of Her reign, did, for Herself, Her heirs and successors, give and grant unto me, the said Conrad Wetter, Her special licence that I, the said Conrad 5 Wetter, my executors, administrators, and assigns, or such others as I, the said Conrad Wetter, my executors, administrators, and assigns, should at any time agree with, and no others, from time to time and at all times thereafter during the term therein expressed, should and lawfully might make, use, exercise, and vend, within the United Kingdom of Great 10 Britain and Ireland, the Channel Islands, and Isle of Man, an Invention for "IMPROVEMENTS IN THE MANUFACTURE OF FERMENTED AND SPIRITUOUS LIQUORS," upon the condition (amongst others) that I, the said Conrad Wetter, my executors or administrators, by an instrument in writing under my, or their, or one of their hands and seals, should particularly describe and ascertain 15 the nature of the said Invention, and in what manner the same was to be performed, and cause the same to be filed in the Great Seal Patent Office within six calendar months next and immediately after the date of the said Letters Patent.

NOW KNOW YE, that I, the said Conrad Wetter, do hereby declare 20 the nature of the said Invention, and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement thereof, that is to say :—

This Invention has for its object improvements in the manufacture of fermented and spirituous liquors, and consists in the application of the cane 25 or plant known as "sorgho," "sorko," or "sorco," and from the same extracts worts and wash are produced, and the same converted by ordinary processes into wine, beer, ale, vinegar, and other fermented liquors and spirits.

By the name of "sorgho," I understand the sugar cane which has been imported from China and from Africa, and its varieties. It is also known by 30 the names of "sorghum saccharatum" and "holchus saccharatus," and by the name of "impee." The juice thereof may be set to ferment with yeast or without yeast, as the juice contains naturally sufficient ferment to excite the vinous fermentation. The cane may also be crushed, and the crushed cane fermented in its own juice diluted or not diluted with water, or with or without 35 other ferment exciting drugs.

For the production of spirits, when the fermentation is finished the fermented juice is submitted to distillation to separate the spirit from the dross. Aromas or flavoring ingredients or rectifying ingredients may be added to the

Wetter's Impts. in the Manufacture of Fermented and Spirituous Liquors.

juice before and after the fermentation, or the spirit may be rectified, and then the aromas added.

For the making of wine, the juice of the sorgho is set to ferment with or without tartar and tartaric acid, according to the predilection of the manufacturer, with any flavor at pleasure. When the fermentation has ceased, the fermented liquor is drawn clear off from the sediment, and preserved in the ordinary manner in a cool cellar.

When making beer, the sorgho juice is boiled two hours with hops, at the rate of one pound per barrel of 36 gallons, cooled down to a temperature of 10 from 80 to 90 degrees Fahrenheit in winter, or from 70 to 75 in summer, when yeast is added to set it to ferment, after which it is drawn off clear into casks in a cool cellar, and a handful of hops added to each puncheon.

In order to make vinegar, the fermented sorgho juice is drawn off clear from its sediment, and placed into upright casks with air-holes above the 15 surface of the fermented juice, and 4 gallons of real vinegar added to 100 gallons of fermented juice at a temperature of 97 Fahrenheit, and the air in the room must be kept at the same temperature, and impregnated with vinegar fumes. The acetous fermentation will thus be excited in the fermented juice, and convert it into vinegar, which is then drawn off clear, and 20 kept in a cool cellar.

The color of the spirits, beer, wine, and vinegar is prepared by heating the fresh juice over a fire till it assumes the consistency and color of a very thick dark brown treacle; hot water is then added, and ebullition continued until all is dissolved. It is then called "caramel," similar to burnt sugar coloring.

25 I claim the application of the sorgho and its varieties for the production, by fermentation, of spirits, beer, wine, and vinegar.

In witness whereof, I, the said Conrad Wetter, have hereunto set my hand and seal, this Twentieth day of August, in the year of our Lord One thousand eight hundred and sixty.

30

CONRAD WETTER. (L.S.)

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